

RENILDE

at renilde we cook with seasonal and locally sourced products. the chef and his team create a daily changing menu based on the fresh ingredients delivered by our suppliers. therefore, we offer a surprise menu. we work with a lot of vegetables, and the meat, fish and poultry are all from sustainable origin.

menu options

menu renilde **175**

6 courses including aperitif, drinks pairing, water & coffee

6 courses (including cheese) **105**

5 courses **90**

cheese instead of dessert **7.5**

pairing per glass: wine or alcohol free **9.5**

small pairing per glass: wine or alcohol free **5**

water per person **3**

information regarding allergens is available upon request